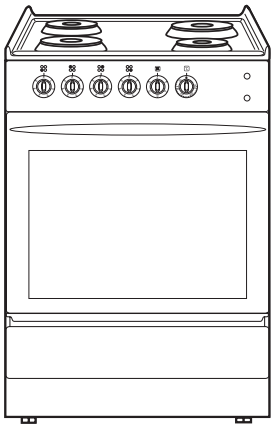
TRICITY BENDIX

INSTRUCTION BOOKLET



ELECTRIC COOKER

SI 600 W

WARNINGS AND GUIDANCE

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.
These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance. If you are unsure about any of the meanings of these WARNINGS, contact our Customer Care Department : 01635 52 55 42

This cooker is heavy and care must be taken when moving it.

Ensure that **all packaging**, both inside and outside the cooker, has been **removed** before the cooker is used.

Do not try to move the cooker by pulling the door handle. Refer to installation instructions.

The cooker must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person.

It is dangerous to alter the specifications in any way.

After installation, please dispose of the packaging with due regard to safety and the environment.

During Operation

Do not use this cooker if it is in contact with water and never operate it with wet hands.

This cooker is designed to be operated by adults and children under supervision.

Young children **must not** be allowed to tamper with the controls or play near or with the cooker.

CAUTION - accessible parts, especially around the grill area, may become hot when the cooker is in use. Children should be **kept away** until it has cooled.

Take **great care** when heating fats and oils as they will ignite if they become too hot.

This cooker has been designed for cooking edible foodstuffs only and **must not** be used for any other purposes.

Never place plastic or any other material which may melt in or on the oven.

Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.

Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way.

Always grill with the oven door closed.

Always remove the grill pan handle when grilling.

Always use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handle, before and after grilling.

Ensure that you **support** the grill pan when removing it from the oven.

Ensure that the vent at the top of the cooker is not obstructed, to ensure ventilation od the oven cavity.

Never line any part of the cooker with aluminium foil. Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

Always stand back from the cooker when opening the oven door, to allow any build-up of steam or heat to release.

Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support it using the door handle, until it is fully open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

After Use

Ensure that all control knobs are in the **OFF** position when not in use.

For hygiene and safety reasons, this cooker should be kept clean at all times. A build-up fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the cooker in case it is inadvertently switched **ON**.

Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the cooker until it has cooled.

General

Under no circumstances should repairs be carried out by unqualified persons as this may cause injury or serious malfunction.

This cooker should be serviced by an authorised Tricity Bendix Service engineer and only genuine approved spare parts should be used.

Do not stand on the cooker or on the open oven door.

Do not hang towels or clothes from the cooker or its handle. They are a **safety hazard**.

Only clean this cooker in accordance with the instructions.

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OPTIONAL KIT FOR THE ELECTRIC OVEN DOOR (code no. 35791)
Our appliances are pproved according to the European safety Standards (CE). For a better children protection from heat coming from the oven door, a special plastic shield to be fitted on the oven door is available from our Service Centres and can be purchased sfecifying the Product Number indicated on the rating plate. Fitting instructions are provided within the kit package.

WARNING
Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away.

CE This appliance complies with the following E.E.C. Directives:
- **73/23** - **90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **93/68** (General Directives)
  and subsequent modifications.

YOUR WARRANTY

Please complete and return the Product Registration form.

In case of a complaint, and for ordering spare parts, you must specify the model number and the serial number which appear on the rating plate situated on the cavity front panel.

WHEN THE COOKER IS FIRST INSTALLED

It is mandatory that all operations required for the installation be carried out by a QUALIFIED or competent person - in accordance with existing rules and regulations.

The appliance must be installed in accordance with type "X" specification (EN60.335-2-6). The cooker must not be installed adjacent to cabinets, higher than the cooker hob top. Adjacent cabinets must withstand a temperature of 75 C above ambient during normal use.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.

WHEN THE COOKER IS FIRST INSTALLED

Once the cooker has been installed it is important to remove the protective materials which were put on in the factory.

ON EACH OVEN FUNCTION

Switch the oven control to MAX and leave it to run, empty, for 30 minutes to remove any unpleasant new smells.

TECHNICAL DATA

Model Number: **SI 600 W**

Dimensions (protrusion of knobs not included)

Height	900 mm
Width	600 mm
Depth	600 mm
Oven Capacity	57 litres

Hob

Rear left hotplate	Ø 145 mm (N)	1040 W
Front left hotplate	Ø 180 mm (R)	2090 W
Rear right hotplate	Ø 180 mm (N)	1570 W
Front right hotplate	Ø 145 mm (N)	1040 W
Maximum power absorbed		5. 740 kW

Oven Ratings

Oven element	upper element	1.044 kW
	lower element	1.250 kW
Convection fan		30 W
Grill element		1.880 kW
Max. power absorbed		2.325 kW
Total Appliance Rating		8.065 kW
Power Supply		230 - 240 V (50 Hz)

INSTALLATION AND ELECTRICAL CONNECTION

Height adjustment and levelling of the appliance can be done by the owner.

However we strongly recommend that all operations for the installation of your cooker be carried out by a **QUALIFIED ELECTRICIAN or competent person** in accordance with existing rules and regulations.

The oven is designed to be connected to 230-240V (50Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:
Letter **L** Live terminal
Letter **N** Neutral terminal

Earth terminal.

The cable used to connect the oven to the electrical supply should have a **minimum** cross section of 2.5 mm^2, Type H05RR-F; cross section more of 2.5 mm^2 can be used.

A double pole cooker control unit with a suitable electrical rating should be used to control the electrical supply to the oven.

For a direct connection to the mains supply, it is necessary that you install a double pole switch between the appliance and the mains, with a minimum gap of 3 mm, between the switch contacts, and of a type suitable for the required load, to comply with existing regulations.

This control unit must be easily accessible to the user on completion of the installation.

This switch must not break the yellow and green earth cable at any point.

In order to connect the cooker it is necessary to remove the hatch at the back of the oven to reach the terminal block.

IMPORTANT

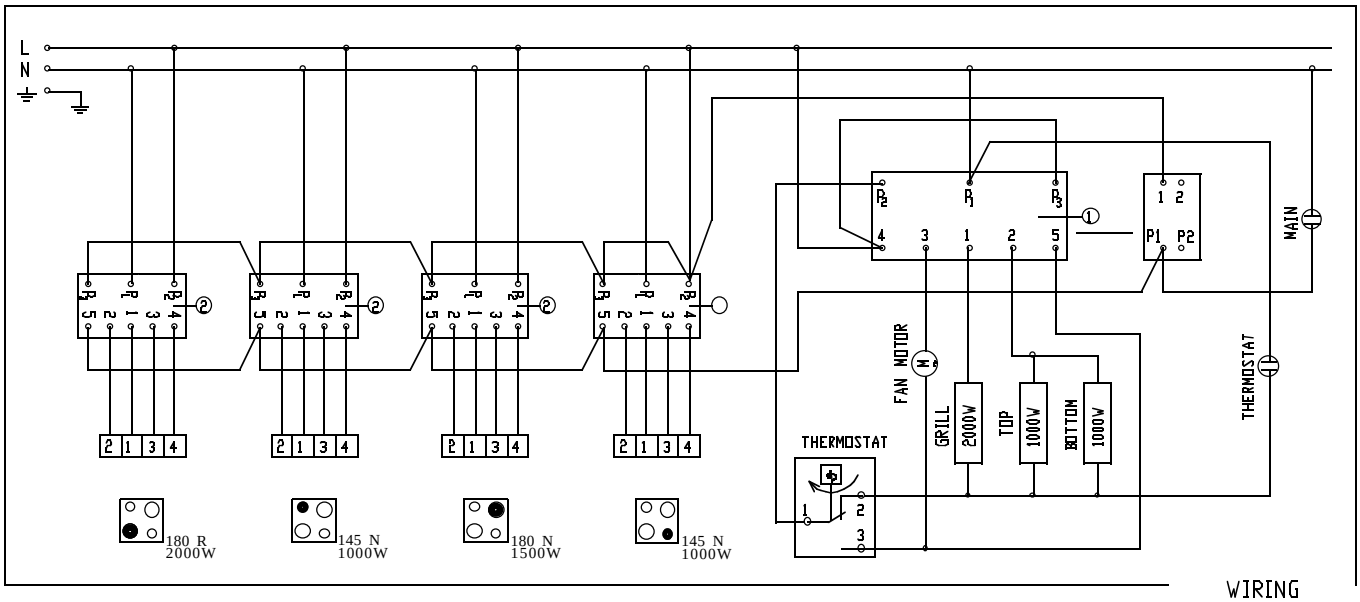
Before the appliance is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

The manufacturer disclaims any responsibility should these safety instructions not be carried out.

This appliance meets the requirements laid down in E.E.C. Directive No. 87/308 dated 2/6/87 relating to the suppression of radio and TV interference.

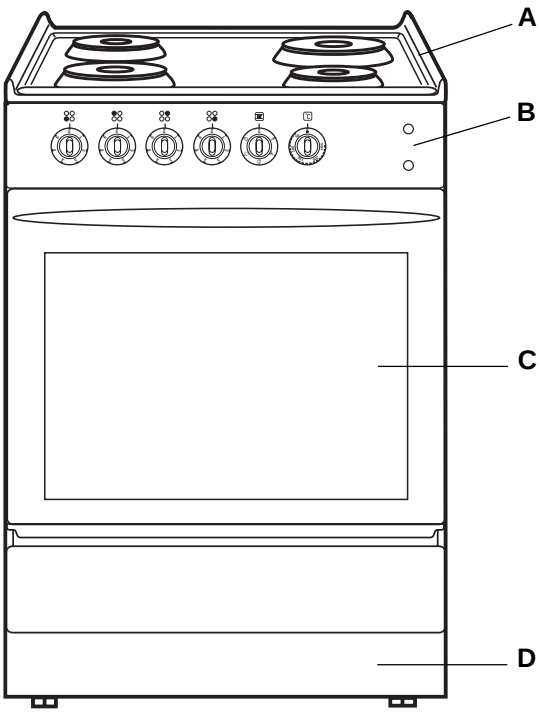
We recommend that this type of installation be checked by a fully qualified electrician prior to use.



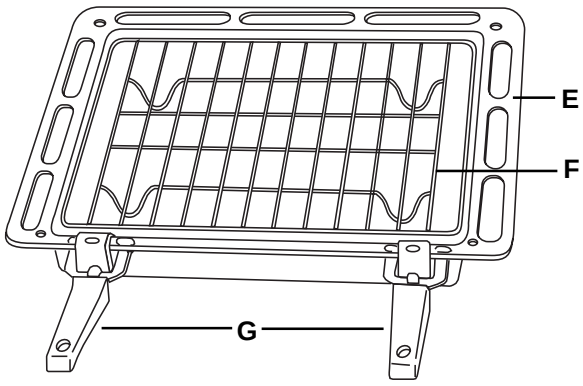
WIRING

USE AND CARE

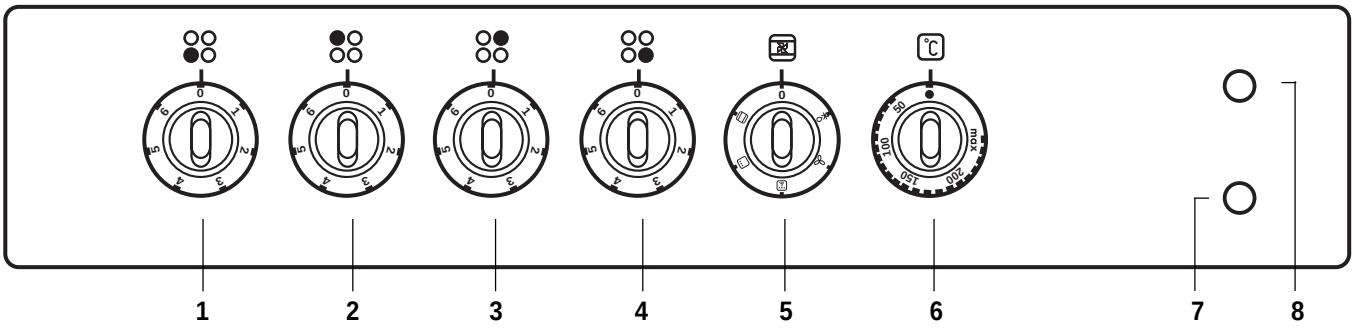
A. Hob with electric plates
B. Control panel
C. Oven door
D. Front panel



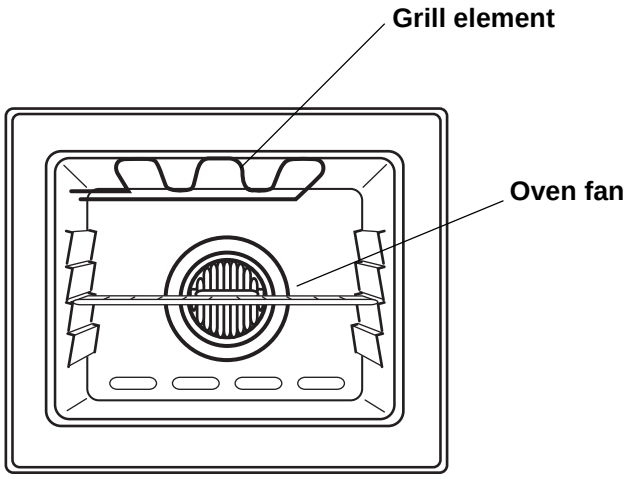
E. Grill/roasting pan, large
F. Reversible grill trivet
G. Removable handles (2 Off.)



CONTROL PANEL



1. Front left hotplate control knob
2. Rear left hotplate control knob
3. Rear right hotplate control knob
4. Front right hotplate control knob
5. Oven/grill selector knob
6. Oven thermostat knob
7. Oven thermostat pilot light
8. “Mains on” pilot light



MAINS ON PILOT LIGHT (Power)

This indicates that one or more heating elements are on.

OVEN THERMOSTAT AND GRILL PILOT LIGHT

This light goes out when the oven reaches the pre-set temperature and comes on again whenever the thermostat intervenes to keep the temperature at the required level.

USING THE ELECTRIC HOTPLATES

Sealed Hotplates

The control panel incorporates knobs to operate the four hot plates. There are two different types of plates.

Normal

This is a 7 position control knob: 0 = off and 1-6 indicate the levels of power up to the maximum.

Rapid hot Plate

This type is indicated by a red circle in the middle of the plate.

This red circle is painted on and so will deteriorate and may come off completely over a period of time.

A rapid plate will heat up much more quickly than a normal plate, and the knob is again a 7 position one (Fig. 1).

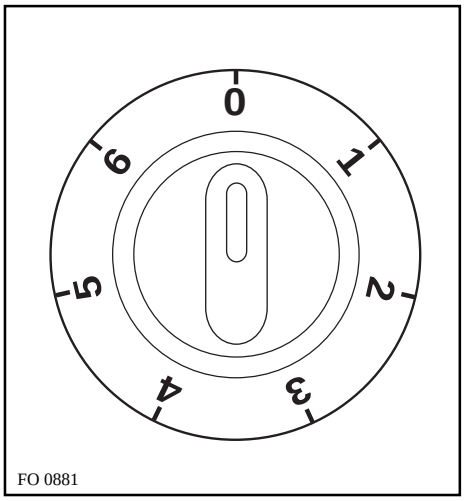


Fig. 1

Saucepans suitable for use on solid plate hobs should have several characteristics:

They should be fairly heavy duty.

They should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller.

They should have a flat base to ensure good contact with the plate (Fig. 2).

This is particularly important when using pans for high temperature frying or pressure cooking.

Ensure pans are large enough to avoid liquids being spilt onto the plates.

Never leave the plates on without a pan on them or with an empty pan on them.

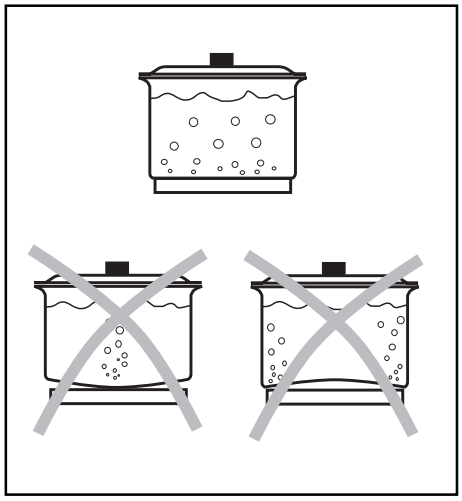


Fig. 2

USING THE OVEN

Electric multifunction oven

Selector (Fig. 3) and thermostat (Fig. 4) control knobs allow for section of the most suitable type of heating, depending on cooking requirements, and adjustment to the required temperature.

Meaning of the symbols:

Traditional cooking
Conventional grilling
Thermal grilling
Fan assisted cooking
Defrosting

Traditional cooking

Turn the oven selector knob to the position and the thermostat knob to the required temperature. The heat comes from the elements in the top and bottom of the oven and it is therefore advisable to use the centre shelf positions. If your cooking requires greater heat from above or below, use the upper and lower shelf positions.

Conventional grilling

Turn the oven selector knob to ;
turn the thermostat knob to the required temperature.
The heat comes from above.
Suitable for: bacon rashers, beefburgers, toast.

Thermal grilling

Turn the oven selector knob to position ;
turn the thermostat knob to the required temperature (max 200°C).
The grill element and the oven fan operate alternately, circulating the hot air around the food. The need to check and turn the food is reduce. It is advisable to use the centre shelf position. The top element, it is advisable not to select a temperature above 200°C.
Suitable for: steak, chops, chicken pieces and for heating through and browning eg: au-gratin, lasagne, shepards pie.

The oven door must be closed when grilling

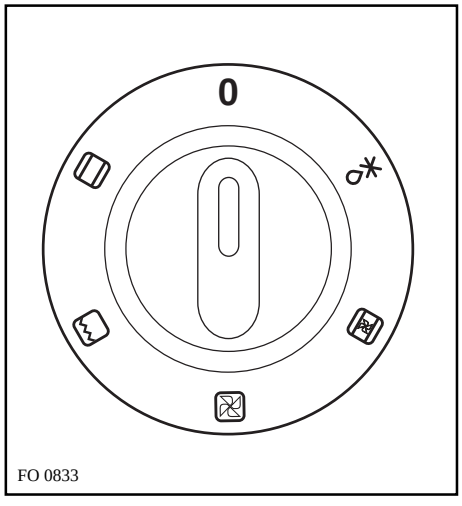


Fig. 3

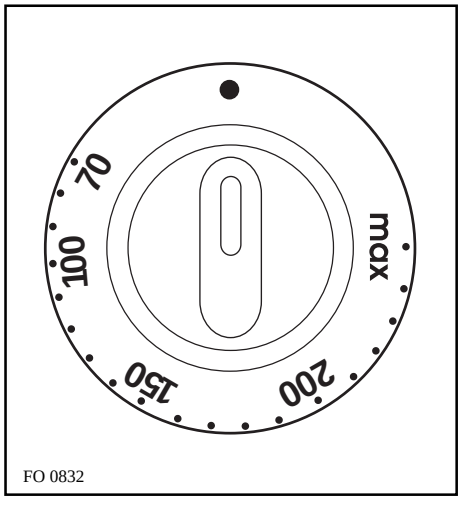


Fig. 4

Fan Assisted Cooking

Turn the oven selector knob to position ⊛;
The air inside the oven is heated by the element around the fan situated behind the back panel. The fan draws air from the oven, the element heats the air which is circulated into the oven via the top, bottom and sides of the back panel. The advantages of cooking with this function are:

Faster Preheating

Because the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven, although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, soufflés, etc.

Lower Temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the recipe charts or emember to reduce temperatures by about 20-25°C for our own recipes.

Oven Heating for Batch Baking

Fan ovens have uniform heating on all shelf positions. This means that batches of the same food can be poked in the oven at the same time and removed from one oven at the same time. There is no mixing of favours between dishes.

A maximum of 2 shelves, evenly spaced throughout the oven may be used.

When cooking more than one dish in the fan oven place dishes centrally on different shelves rather than several dishes on one shelf.

When the oven is full with all 2 shelves in use, you may need to allow slightly longer cooking time.

A shelf position just above the base has been designed into the oven. Place dishes on a shelf in this position rather than directly on the oven base to allow air circulation around the food. (See fig.5-6)

Defrosting

Turn the selector knob to position ❄, and the thermostat knob to the position " ● " (OFF).
The defrost function allows you to defrost frozen foods. The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the rate at which defrosting takes place. This function is particularly suitable for delicate food which would be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

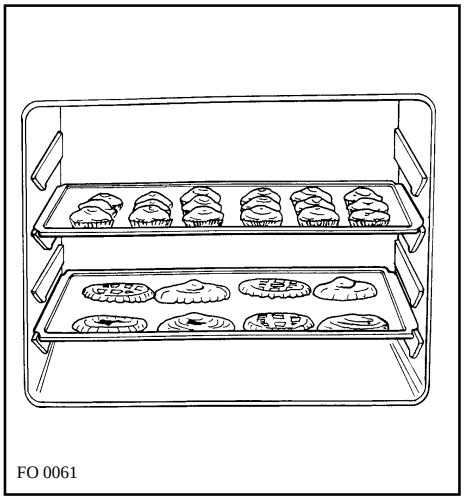

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Fig. 5

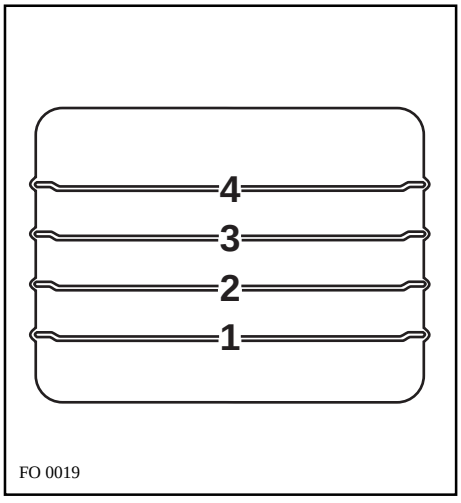

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Fig. 6

THE MULTIFUNCTION OVEN

The main multifunction oven is the only oven on a single oven appliance or the larger of the two ovens on a double oven appliance. It has the advantage of including a variety of different pre-set cooking options within the oven to ensure the very best results.

1) THE CONVENTIONAL OVEN

The oven is heated by elements positioned in the top and bottom of the oven cavity and is ideal for foods which require even heating from above and below. It is also particularly good for recipes which require extra base browning such as pizzas, quiches and flans, or extra top browning such as gratins, lasagnes and hot-pots. Some people prefer to cook dishes such as cakes conventionally. This function gives you the opportunity to cook without the fan in operation.

HINTS AND TIPS

- To achieve best results, cook on one level only. If you require two level cooking use the fan assisted function.
- The middle shelf position (2) gives the best heat distribution. To increase base browning simply lower the shelf position; to increase top browning, raise the shelf level.
- In addition to the shelf position, the material and finish of the baking trays and dishes will affect base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning while shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf.
- Stand dishes on suitably sized baking trays to prevent spillage on the base of the compartment and help to reduce cleaning.
- Do not place dishes directly on the oven base as it becomes very hot.

2) THE FAN ASSISTED OVEN

The air inside the oven is heated by the top and button element and there is fan situated behind the back panel. The fan draws air from the oven, the elements heat the air which is circulated wit in the oven via the fan.

It is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, soufflés, etc.

Fan assisted oven cookinbg generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the charts or remember to reduce temperatures by about 20-25°C for you own recipes.

HINTS AND TIPS

- A maximum of 2 shelves, evenly spaced throughout the oven may be used.
- When cooking more than one dish in the fan oven place dishes centrally on different shelves rather than several dishes on one shelf.
- When the oven is full with both in use, you may need to allow slightly longer cooking time.
- Do not place food on dishes directly on the floor of the oven.
- Stand dishes on suitable sized baking trays to prevent spillage onto the ove n base and to help reduce cleaning.
- The material and finish of the baking trays will affect base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning while shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- When the eveness of browning is important, interchange the baking trays on the shelves halfway through cooking. Alternatively, leave the lower tray in the oven for a few minutes longer after the top tray has been removed.
- The oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on quantity of food in oven).
- The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cook carts but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperatures by about 20-25°C for your own recipes.

COOKING CHART FUNCTION SELECTOR OR

Food			Selector	Thermostat	Runner Position	Time
Biscuits, cookies		1 tray		170-200	3	25-20 min.
		2 trays		160-190	1-3	18-25 min.
Bread, yeast doughs		1 tray		200-230	2	35-45 min.
		2 trays		170-200	1-3	35-45 min.
Casserolas				140-170	2	90-180 min.
Cakes	small	1 tray		170-180	2	18-25 min.
	Victoria sandwich	2 trays		160-170	1-3	20-28 min.
Cakes	Madeira			160-180	2	60-90 min.
	rich fruit			130-140	2	60-150 min.
Choux pastry, eclairs		1 tray		200-230	2	30-35 min.
		2 trays		170-200	1-3	30-35 min.
Fish				200-230	2 or 3	20-40 min.
Fruit pies, plate tarts, crumbles		1 tray		180-210	2	50-65 min.
		2 trays		170-200	1-3	50-65 min.
Meringues		1 tray		90-100	2	90-150 min.
		2 trays		70-90	1-3	90-150 min.
Milk puddings				140-160	2	90-150 min.
Paté, terrine (in bain marie)				160-180	1	60-90 min.
Pizzas				200-230	2	25-30 min.
Puff pastry, vol au vents, palmiers		1 tray		230-260	2	15-25 min.
		2 trays		200-230	1-3	20-35 min.
Quiches, flans				170-200	2	50-60 min.
Scones		1 tray		210-220	2	8-12 min.
		2 trays		200-210	1-3	8-12 min.
Soufflé				200-230	2	35-45 min.
Stuffed vegetables				230-250	2	34-45 min.
Roast meat + poultry: see charts on pages 14						
Yorkshire pudding				200-230	2	40-50 min.
Keep warm, heat dishes				90-100	2	

ROASTING CHART

Meat	Thermostat		Cooking
Beef	180°-200°C	170°-180°C	20-30 min per 1/2 kg (1 lb) and 20-30 min over
Lamb	180°-200°C	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Pork	180°-200°C	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Chicken	180°-200°C	170°-180°C	15-20 min per 1/2 kg (1 lb) and 20 min over
Turkey and groose	180°-200°C	170°-180°C	15-20 min per 1/2 kg (1 lb) up to 3 1/2 kg (7 lb) then 15 min per 1/2 kg (1 lb)
Duck	180°-200°C	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Pheasant	180°-200°C	170°-180°C	35-40 min per 1/2 kg (1 lb) and 35-40 min over
Rabbit	180°-200°C	170°-180°C	20 min per 1/2 kg (1 lb) and 20 min over
Potatoes with meat	180°-200°C	170°-180°C	according to size
Potatoes without meat	190°-200°C	180°-190°C	according to size

3) THE CONVENTIONAL GRILL

The full width conventional grill with fully variable heat control provides the traditional grilling facility with the door closed. Food is placed beneath the grill element, the control is adijusted and the food is turned as necessary during cooking.

Dishes which require additional top browning after cooking may be finished off under the grill.

HINTS AND TIPS

- Wash, dry and trim meats and fish, as necessary. Brush lightly with oil or melted butter to keep them moist and baste occasionally during cooking, as required.
- Place food on the grill pan grid in the grill pan or direct on the base of the grill pan.
- Adjust the grid and grill pan runner position to allow for different heights of food.
- Tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- Preheat the grill for a few minutes before cooking. Adjust the heat setting and the shelf level, as necessary during cooking.
- Turn foods over during the cooking time, as necessary.

4) THERMAL GRILLING

When thermally grilling, never exceed a temperature setting of 200°C.

Thermal grilling in the main oven with the door closed offers an alternative method of cooking foods normally associated with conventional grilling. The grill element and the fan operate, circulating hot air around the food to assist the cooking process which reduces the need to check and turn food so often.

With the exception of toast and rare steaks, you can thermal grill all the foods you would normally cook under the conventional grill. The lower part of the oven can be used to cook accompaniments such as mushrooms and tomatoes at the same time.

Dishes prepared in advance, such as shepherd's pie, lasagne and au gratin dishes can be heated through and browned on the top using the thermal grilling function.

HINTS AND TIPS

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.
- Most foods should be placed on the grill pan grid in the 'high' position to allow maximum circulation of air around the food. Foods such as fish, liver and kidneys may be placed directly onto the base of the grill pan, if preferred.
- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats. This will help to prevent fat splashing. Alternatively, place in a separate disch on a lower shelf beneath the grill pan.
- Foods will brown and cook more quickly the closer they are to the grill element and at higher temperatures. Be prepared to adjust temperatures and shelf positions during cooking, if necessary. Be guided by the temperatures and shelf positions recommended.
- Turn foods over during the cooking time, as necessary.
- Use thermal grilling for steaks, only if you require medium or well done results. Rare steaks should be cooked under the conventional grill.
- Ensure that prepared or cook-chill dishes, e.g. shepherd's pie, moussaka, lasagne, etc., are piping hot throughout, before serving.
- A temperature range of 140-200°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

GRILLING CHART

Food		Conventional Grill Time (Min)	Thermal Grill	
			Temp°C	Times (Min)
Bacon rashers		2-3 each side	190-200	8-12
Beefburgers		6-10 each side	180-190	10-15
Chicken joints		10-15 each side	160-170	35-45
Chops:	lamb	7-10 each side	190-200	20-25
	pork	10-15 each side	190-200	25-30
Fish:	whole trout/herring	8-12 each side	170-180	10-20
	fillets plaice/cod	4-6 each side	170-180	10-15
Kebabs		10-15 each side	180-190	20-30
Kidneys:	lamb/pig	4-6 each side	180-190	10-15
Liver:	lamb/pig	5-10 each side	180-190	20-30
Sausages		10-15 turn as required	190-200	10-15
Steaks:	rare	3-6 each side	—	—
	medium	6-8 each side	210-220	8-10 each side
	well	7-10 each side	210-220	10-12 each side
Heating through and browning e.g. au gratin, lasagne, shepherd's pie		—	160-170	20-30 depending on size
Browning only		3-5	—	

5) DEFROSTING

The defrosting function allows you to defrost frozen foods. The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the rate at which defrosting takes place. This function is particularly suitable for delicate food which sould be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

HINTS AND TIPS

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- Small or thin pieces of fish fillet or peeled prawns, mince, liver and thin chops will defrost in 1-2 hours. Ensure that they are cooked or refrigerated immediately after defrosting to maintain good food hygiene.
- Place the food to be defrosted in a single layer and turn over half way through the defrosting process, where possible.
- Joints of meat or poultry MUST BE THAWED THOROUGHLY BEFORE COOKING. A 1.5 kg/3lb oven-ready chicken will thaw in approximately 5 hours. The giblets must be removed as soon as possible during the thawing process.
- Only joints of meat and poultry up to 2kg/4lb in weight are suitable for defrosting in this way. ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Take care to follow the basic rules for hygiene when handling fresh, frozen, raw and cooked foods.

CLEANING THE COOKER

Cleaning The Sealed Plate Hob

The enamelled parts of the hob should be cleaned with a soft cloth soaked in warm detergent water, for more stubborn marks, a light scouring cream may be used.

Spills onto the actual plate should be removed using warm water and a soft brush, plastic or nylon scourer. To keep the plates looking as new, Hotplate conditioner can be purchased from most hardware stores, e.g. "4 Hob" by HomeCare products. (Follow the manufactures instructions for use).

Alternatively, wipe the plates with a drop of olive oil on a kitchen towel to avoid rust.
It is important to note that the plate will smoke a little and produce a slightly unpleasant odour when next used.

Glass Panel

This should be cleaned with a soft cloth soaked in warm detergent water. Do not use abrasive scourers or steel wool.

Oven Shelves

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm detergent water after each use. However, from time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Removing/Replacing The Oven Door

(Fig. 7)

Warning:

It is important that the retaining discs are fully turned and located as the hinges are under high sprung tension.

For thorough cleaning of the oven door, you are advised to remove the door following the instructions below (Fig. 7):
full open the door;
turn the catches 45° using a coin or screwdriver;
half-close the door and lift from under-neath;
slide the door out.
After cleaning, lift up the brackets under the hinges and fit them into the lower oven slots.
Refit the door.

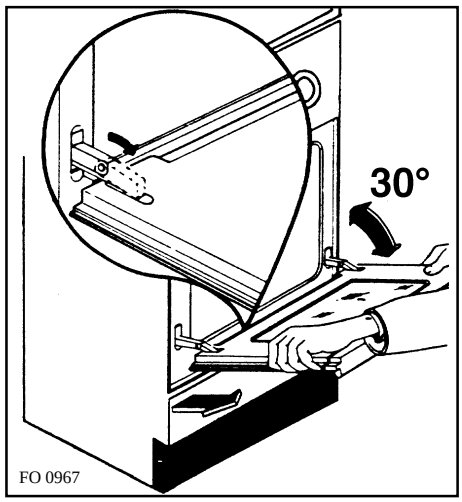

Fig. 7

SOMETHING NOT WORKING

We strongly recommend that you carry out the following checks on your cooker before calling a Service Engineer. It may be that the problem is a simple one, which you can solve yourself without the expense of a Service call.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the cooker is under guarantee.

The grill and oven do not work.

- Check that the cooker has been wired in and switched on at the wall.
- Check that the main cooker fuse is working.

If you have checked the above:

- Switch OFF cooker at the wall and allow the appliance ro cool for a couple of hours. Switch ON again and check that the cooker is now working as normal.

The grill works but the oven does not.

- Check that the grill control is in the OFF position.

The grill does not work or cuts out after being used for a long period of time.

- Leave the cooker to cool for a couple of hours. Check that the grill is now operating as normal. Ensure that the door closed during grilling.

The oven temperature is too high or low:

- Check that the recommended temperatures are being used. Be prepared to ajust up or down by 10°C to achieve the results you want.
- Care should be taken when using an oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered.

- Ensure you purchase an accurate good quality instrument.
- Ovens will cycle about a set temperature and will not be constant.

If the oven is not cooking evenly.

- Check that the cooker is correctly installed and that it is level.
- Check that the recommended temperatures and shelf positions are being used.

The oven fan is noisy

- Check that the oven is level.
- Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed.

SERVICE AND SPARE PARTS

If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

0870 5 929929

Your call will be routed to the Service Centre covering your post code area. The addresses of Tricity Bendix Service Force Centres are detailed on the following pages.

When you contact the Service Centre, they will need the following information:

1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault
4. The model and the serial number (see rating label on the back of this instruction booklet)
5. Date of purchase

CUSTOMER CARE

For general enquiries concerning your Tricity Bendix appliance and for further information on Tricity Bendix products, contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
Tricity bendix
PO Box 47
Newbury
RG14 5XL
Tel : 01635 52 55 42

GUARANTEE CONDITIONS

TRICITY BENDIX STANDARD GUARANTEE CONDITIONS

We, Tricity Bendix, undertake that if, within 12 months of the date of the purchase, this Tricity Bendix appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

* The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
* The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
* All service work under this guarantee must be undertaken by a Tricity Bendix Service Force Centre.
* Any appliance or defective part replaced shall become the Company's property.
* This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday**.** Visit may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
* Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

* The guarantee starts from the date you first purchased your product.
* The guarantee is for the same period and to the same extent for labour and parts as exist in the new contry of use for this brand or range of products.
* This guarantee relates to you and cannot be transferred to another user.
* Your new home is within the European Community (EC) or European Free Trade Area.
* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
* The gas type and the gas supply pressure comply with the specification given in the rating label
* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 28 28
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)20 78 77 50
UK	Newbury	+44 (0)1635 525 542

To contact your local Tricity Bendix Service Force Centre telephone 0870 5 929929

CHANNEL ISLANDS

GUERNSEY	Guernsey Electricity PO Box 4 Vale , Guernsey Channel Islands
JERSEY	Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY

SCOTLAND

ABERDEEN (M05)	8 Cornhill Arcade Cornhill Drive Aberdeen AB2 5UT
AUCHTERMUCHY (M03)	33A Burnside Auchtermuchy Fife KY14 7AJ
BLANTYRE (M07)	Unit 5 Block 2 Auchenraith Industrial Estate Rosendale Way Blantyre G72 0NJ
DUMFRIES (M01)	93 Irish Street Dumfries Scotland DG1 2PQ
DUNOON (M 67)	Briar Hill 7 Hill Street Dunoon Argyll PA23 7AL
GLASGOW (M04)	20 Cunningham Road Clyde Estate Rutherglen, Glasgow, G73 1PP
INVERNESS (M06)	Unit 3B Smithton Indust. Est. Smithton Inverness IV1 2PD
ISLE OF ARRAN (OWN SALES)	Arran Domestics Unit 4 The Douglas Centre Brodick Isle of Arran KA27 8AJ
ISLE OF BARRA (OWN SALES)	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY
ISLE OF BUTE (M66)	Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH
ISLE OF LEWIS (M69)	ND Macleod 16 James Street Stornoway Isle of Lewis PA872QW
KELSO (M08)	2-8 Wood Market Kelso Borders TD5 7AX
ORKNEY (M65)	Corsie Domestics 7 King Street Kirkwall Orkney KW15 1RE
SHETLAND (OWN SALES)	Tait Electronic Systems Ltd. Holmsgarth Road Lerwick Shetland ZE1 0PW
SHETLAND (OWN SALES)	Bolts Shetland Ltd 26 North Road Lerwick Shetland ZE1 0PE
WHALSAY (OWN SALES)	Leask Electrical Harlsdale Symbister, Whalsay Shetland ZE2 9AA

NORTHERN IRELAND

BELFAST (M27)	Owenmore House Kilwee Industrial Estate Upper Dunmury Lane Belfast BT17 0HD

WALES

CARDIFF (M28)	Guardian Industrial Estate Clydesmuir Road Tremorfa, Cardiff CF2 2QS
CLYWD (M14)	Unit 6-7 Coed - Parc Abergele Road Rhuddlan Clwyd Wales LL18 5UG
OSWESTRY (M17)	Plas Funnon Warehouse Middleton Road Oswestry SY11 2PP
HAVERFORDWEST (M75)	Cromlech Lodge Amerlston Haverfordwest SA62 5DS
DYFED (M11)	Maes Y Coen High Mead Llanybydder Dyfed SA40 9UL

NORTH EAST

GATESHEAD (M39)	Unit 356a Dukesway Court Dukesway Team Valley Gateshead NE11 0BH
GRIMSBY (M42)	Unit 2 Cromwell Road Grimsby South Humberside DN31 2BN
HULL (M41)	Unit 1 Boulevard Industrial Estate Hull HU3 4AY
LEEDS (M37)	64-66 Cross Gates Road Leeds LS15 7NN
NEWTON AYCLIFFE (M45)	Unit 16 Gurney Way Aycliffe Ind Estate Newton Aycliffe DL5 6UJ
SHEFFIELD (M38)	Pennine House Roman Ridge Ind. Roman Ridge Road Sheffield S9 1GB

NORTH WEST

BIRKENHEAD (M11)	1 Kelvin Park Dock Road Birkenhead L41 1LT
CARLISLE (M10)	Unit 8 South John Street Carlisle CA2 5AJ
ISLE OF MAN (M64)	South Quay Ind Estate Douglas Isle of Man
LIVERPOOL (M15)	Unit 1 Honeys Green Precinct Honeys Green Lane Liverpool L12 9JH
MANCHESTER (M09)	Unit 30 Oakhill Trading Estate Devonshire Road Worsley Manchester M28 3PT
PRESTON (M13)	Unit 250 Dawson Place Walton Summit Bamber Bridge Preston Lancashire PR5 8AL
STOCKPORT (M16)	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR

TRICITY BENDIX SERVICE FORCE

To contact your local Tricity Bendix Service Force Centre telephone 0870 5 929929

MIDLANDS

BIRMINGHAM (M18)	66 Birch Road East, Wyrley Road Industrial Estate Witton Birmingham B67DB
BOURNE (M44)	Manning Road Ind Estate Pinfold Road Bourne PE10 9HT
BRIDGNORTH (M72)	1 Underhill Street Bridgnorth Salop WV16 4BB
GLOUCESTER (M23)	101 Rycroft Street Gloucester GL1 4NB
HEREFORD (M31)	Unit 3 Bank Buildings Cattle Market Hereford HE4 9HX
HIGHAM FERRERS (M51)	30 High Street Higham Ferrers Northants NN10 8BB
ILKESTON (M43)	Unit 2 Furnace Road Ilkeston DE7 5EP
LEICESTER (M22)	Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE0 5GF
LINCOLN (M40)	Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA
NEWCASTLE UNDER LYME (M12)	18-21 Croft Road Brampton Industrial Estate Newcastle under Lyme Staffordshire ST5 0TW
NUNEATON (M21)	19 Ptarmigan Place Townsend Drive Nuneaton CV11 6RX
REDDITCH (M20)	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 0NH
TAMWORTH (M19)	Unit 3 Sterling Park Claymore Tamworth B77 5DO
WORCESTER (M73)	Unit 1 Northbrook Close Gregorys Mill Ind Estate Worcester WR3 8BP

LONDON & EAST ANGLIA

CANVEY ISLAND	2-4 Sandhurst Kings Road Canvey Island SS8 0QY
CHELMSFORD (M47)	Hanbury Road Widford Ind Estate Chelmsford Essex CM12 3AE
COLINDALE (M53)	Unit 14 Capital Park Capital Way Colindale London NW9 0EQ
ENFIELD (M49)	284 Alma Road Enfield London EN3 7BB
GRAVESEND (M57)	Unit B4, Imperial Business Estate Gravesend Kent DA11 0DL
HARPENDEN (M46)	Unit 4 Riverside Estate Coldharbour Lane Harpenden AL5 4UN
LETCHWORTH (M50)	16-17 Woodsite Ind Est. Works Road Letchworth Herts SG6 1LA
LETCHWORTH (M50)	16-17 Woodsite Ind Est. Works Road Letchworth Herts SG6 1LA
LONDON (M76)	2/4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL
MOLESEY (M61)	10 Island Farm Avenue West Molesey Surrey KT8 2UZ
NEWBURY (M24)	PO BOX 5672 Newbury Berkshire RG14 5GF
IPSWICH (M48)	Unit 2B Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD
NORWICH (M52)	2b Trafalgar Street Norwich NR1 3HN
SUNBURY (M63)	Unit 1a The Summit Hanworth Road Hanworth Ind Estate Sunbury on Thames TW16 5D
SYDENHAM (M62)	Unit 6 Metro Centre Kangley Bridge Road Sydenham SE26

SOUTH EAST

ASHFORD (M58)	Unit 2 Bridge Road Business Estate Bridge Road Ashford Kent TN2 1BB
FLEET (M59)	Unit 1 Redfields Industrial Estate Church Crookham Fleet Hampshire GU13 0RD
HAYWARDS HEATH (M55)	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
TONBRIDGE (M56)	Unit 30 Deacon Trading Estate Morley Road Tonbridge Kent TN9 1RA

SOUTH WEST

BARNSTAPLE (M30)	P.O. Box 12 Barnstaple North Devon EX31 2YB
BOURNEMOUTH (M26)	63-65 Curzon Road Bournemouth Dorset BH1 4PW
BRIDGEWATER (M35)	6 Hamp Industrial Estate Bridgewater Somerset
BRISTOL (M25)	11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ
EMSWORTH (M33)	266 Main Road Southboure Emsworth PO10 8JL
ISLE OF WIGHT (M34)	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
NEWTON ABBOT (M29)	Unit 2 Zealley Industrial Estate Kingsteignton Newton Abbot S. Devon TQ12 3TD
PLYMOUTH (M32)	16 Faraday Mill Cattledown Plymouth PL4 0ST
REDRUTH (M36)	Unit 7D Pool Industrial Estate Wilson Way, Redruth, Cornwall TR15 3QW

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